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Market Classes and Grades of Swine

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INTRODUCTION

During the early stages of the development of the livestock industry in the United States, trading in swine was conducted largely on the theory that "pigs is pigs" and "a hog's a hog." Many hundreds of thousands of swine were then bought and sold annually on that basis. As a rule they were sold within a relatively narrow price range. That period in the history of the marketing of swine, however, has long since passed.

Widely divergent production practices, variations in available feed supplies, and other factors result in a wide range in the weight, conformation, finish, and quality in the millions of hogs that are marketed annually. Changes in consumer preference, variations in the export demand for pork products, sectional and seasonal preferences, and other factors reflect a varied demand for hogs. As a result of these variations and consumer preference and demand, hogs of different weight, sex condition, conformation, finish, and quality have different values which are reflected in the prices paid for hogs.

Because of these facts it has gradually become the practice of commission salesmen, managers of cooperative shipping associations, producers, and others offering hogs for sale at central markets, concentration yards, packing plants, and other places where hogs are bought and sold, to sort swine into groups. Each group has a comparatively narrow range of variation with respect to physical charac-

teristics, such as sex condition, weight, conformation, finish, and quality. This sorting is known as classifying and grading. It has given rise to the development of standard market classes and grades for swine.

DEVELOPMENT OF MARKET CLASSES AND GRADES OF SWINE

The development of standard market classes and grades of swine has been a process of evolution. As improvements in transportation, refrigeration, and communication brought about larger, broader, and more highly specialized markets, early systems of classifying and grading developed in individual markets were refined and perfected. The various systems were all based on essentially the same fundamental principles and operated under similar changing conditions. Hence, the various systems of classifying and grading swine were established on comparable principles and remained essentially similar.

Because of supply and demand conditions that were peculiar to some markets, similar weight and grade selections became known by different designations, such as "yorkers," "shippers," etc. The meanings of these terms were known to few except those trading in the area or on the market at which the terms were used. Only the few men who were in contact with all of the markets and who thoroughly understood the terminology and technicalities of each could interpret market reports and intelligently compare prices quoted on the various classes and grades of swine.

This situation gave rise to a demand for a uniform or standard system of classifying and grading swine that would be applicable wherever hogs were bought and sold throughout the United States. A system of this kind would be understood generally and would enable anyone interested in the production and marketing of swine to compare prices of similar grades and classes of hogs at any and all markets. In response to this demand the Bureau of Markets (the work of which is handled now by the Agricultural Marketing Service), with the help of representatives of other interested agencies, formulated a system of tentative standards for market classes and grades of swine for use in its market-reporting work started at the Chicago market in 1918. The tentative classification which was adopted and put in use at that time has been changed materially in order to conform with changes that have taken place in the customs and practices of the swine marketing trade. The system of market classes and grades of swine described herein is the one now used by the market-reporting branch of the Agricultural Marketing Service.

CLASSIFYING AND GRADING

Classifying and grading constitute a process whereby animals are divided and subdivided into smaller and less inclusive groups, each division being based on some more or less fundamental principle or characteristic. As the groups increase in number they decrease in size and the animals included in a given group show progressively increasing similarity in all essential respects.

The term "classifying" applies to the general process of dividing swine into classes, subclasses, and weight-selection groups, based on the various use, sex condition, and weight selections that are customary at the market on which they are sold. The term "grading," on the other hand, applies to the last process of sorting and results in much smaller but much more uniform groups than class, subclass, or weight-selection groups.

Ultimately, grading consists in determining the degree of excellence of the individual animals. The grade of a pen or load of swine is, therefore, an average of the grades of the individuals that make up the lot.

BENEFITS OF CLASSIFYING AND GRADING

The practice of classifying and grading swine before sale benefits the swine industry in many ways, the most self-evident of which are: (1) It enables the purchaser to buy animals of the particular class, weight, and grade he wants, without buying some of a class, weight, and grade that he cannot advantageously use. (2) It makes possible a more accurate appraisal of value, since the value of a group of swine that is of the same class, weight, and grade can be estimated more accurately than can the value of a group that varies more or less with respect to class, weight, and grade. Thus, trading is simplified and buyers and sellers trade on a basis that more nearly reflects the current market value of a particular class, weight, and grade of swine than otherwise would be possible. (3) It provides a basis for more accurate and useful market reports whereby patrons of the market are kept informed regarding current market prices of the different grades, classes, and weights of swine. (4) It provides a basis for comparable statistical data very useful to market analysts and others engaged in studying the cyclical and seasonal movements of production, marketing, and prices as they relate to swine of the various grades, weights, and classes. (5) It serves as a guide to the producer in planning his program for the production and marketing of swine by keeping him informed as to the relative demand for hogs of various grades and weights. (6) It enables sellers and buyers of hogs to make an accurate comparison of prices at different points and thus tends to promote more orderly marketing. (7) It facilitates the purchase of hogs through order buyers by packers whose plants are not located adjacent to a source of supply.

DEFINITIONS OF TERMS AND CLASSIFICATIONS FOR SWINE

SWINE

The term "swine" is used to designate all domesticated animals that are commonly known as hogs and pigs.

HOGS AND PIGS DIFFERENTIATED

In this circular and for standardization purposes, swine are divided into two general groups—(1) hogs and (2) pigs.

Individuals, of either sex, of the swine family that weigh 120 pounds and over are termed "hogs" and considered as such. A hog has attained sufficient age or maturity to make reproduction possible, provided such animal has not been unsexed.

Individuals, of either sex, of the swine family that weigh under 120 pounds are termed "pigs" and considered as such. A pig has not attained sufficient age or maturity to make reproduction possible.

This designation of hogs and pigs conforms closely to the present custom and practice of the swine-marketing trade, particularly at the larger and more specialized markets.

From a market standpoint there are several reasons for classifying slaughter animals of the swine family weighing 120 pounds or over as hogs and those weighing under 120 pounds as pigs. This practice is customary because carcasses from animals weighing 120 pounds and over are usually converted into standard wholesale cuts of pork and marketed as such, whereas carcasses from animals weighing under 120 pounds are generally sold in the wholesale meat trade as carcasses. As a rule, animals weighing 120 pounds and over are dressed "packer style"¹ when slaughtered whereas those weighing under 120 pounds are usually dressed "shipper style."²

Carcasses from animals that weigh 120 pounds alive usually produce 6- to 8-pound regular loins, 8- to 10-pound regular hams, and 4- to 6-pound regular bacon bellies. These are the lightest weight averages of fresh pork cuts that are regularly found on the wholesale markets in sufficient quantities to establish a market and reliable market quotations. Carcasses from animals weighing under 120 pounds alive produce principal wholesale cuts still lighter in weight. These lighter-weight cuts of fresh pork are not regularly offered for sale in the wholesale markets in sufficient quantities to establish a market and reliable market quotations.

The differentiation between hogs and pigs on the basis of weight appears logical for feeder and stocker purposes since the production of swine is divided into two more or less distinct and rather generally recognized stages. The first stage, extended from birth until the animal attains a weight of approximately 120 pounds is, under normal conditions, the period of most rapid growth. The second stage extends approximately from the time the animal has reached 120 pounds until marketed. Although fattening is more pronounced than growth during this period, hogs continue to grow when properly fed.

From a market standpoint hogs are of much greater importance than pigs, since hogs comprise a very large percentage and pigs only a very small percentage of the total number of swine marketed annually.

USE SELECTIONS

For standardization purposes swine are divided into two major groups based on the different uses for which they are bought and sold—slaughter swine and feeder and stocker swine.

¹ The packer style is the one most generally used. The carcasses of all classes of slaughter hogs that are to be converted into primal cuts of pork are usually dressed in this manner. The carcasses are opened from crotch to neck and the backbone is split full length through the center. The heads, without the jowls, are removed and the leaf fat lifted but usually left in.

² The shipper style is the one usually used in the case of slaughter pigs that are most often sold as whole carcasses in the wholesale trade. The carcass is opened from the crotch to the tip of the breastbone, the backbone is left intact, and the leaf fat is left in, as a general rule. The entire head is left attached. Those that weigh under 30 pounds also are "squatted," that is, placed on their bellies in a trough with the front legs doubled back from the knee joint and the hind legs extending straight back from the hams. They are sold for roasting whole, usually during the winter holiday season and are generally considered a delicacy.

SLAUGHTER SWINE

The first group, which is by far the larger and more important, consists of hogs and pigs that are bought and sold for immediate slaughter. Naturally, animals traded in for this purpose are called either slaughter hogs or slaughter pigs.

FEEDER AND STOCKER SWINE

The second group, which is of much less importance, consists of hogs and pigs that are bought and sold for feeder and stocker purposes.

CLASSES OF SWINE

A market class of swine comprises a group in which each individual has the same sex condition. There are five classes in swine, namely: barrows, gilts, sows, stags, and boars. As a rule, animals of a given sex condition possess certain physical characteristics peculiar to all animals of that sex condition. In time these physical characteristics cause marked modifications in conformation, finish, and quality which are reflected in the dressing percentage, grade of the carcass, wholesale carcass cuts, and other products obtained from the animal when slaughtered.

BARROWS

A barrow is a castrated male swine that shows no pronounced indications of sex development similar to those in an uncastrated male. As a rule the animal is castrated when only a few weeks old.

The animal usually has developed physical characteristics that are peculiar to its class. As a class, barrows are more evenly developed and balanced in conformation than stags, sows, and boars. The natural fleshing or muscular development of the various parts such as neck, shoulders, loins, and hams being more evenly developed and balanced. The difference between barrows and gilts in these respects however, is very slight.

GILTS

A gilt is a female swine that has not produced pigs and that has not reached an evident stage of pregnancy.

The animal has usually developed physical characteristics that are peculiar to its class. Gilts are very nearly the equal of barrows insofar as being evenly developed and balanced in muscular development and conformation is concerned, although they tend, as a class, to be slightly lighter and less developed through the shoulders than barrows of corresponding weight and grade. The bacon sides from gilts usually require more trimming on the belly side than the bacon from barrows, because of the more pronounced so-called "seeds," thus slightly reducing the percentage of bacon bellies which ordinarily ranks high in relative market value. Furthermore, a varying percentage of gilts when marketed usually have reached a stage of pregnancy which materially reduces their dressing percentage or carcass yield. Although this condition or stage of pregnancy may not be detected in the live animal it does cause a slight price discrimination against gilts on the part of practically all packer buyers and may in time result in barrows and gilts selling as distinctly separate market classes.

SOWS

A sow is a female swine that shows evidence of having produced pigs or that is in an evident stage of pregnancy.

Sows, as a class, are somewhat unevenly developed and lack balance in their muscular development and conformation. As a rule, they become relatively lighter in the shoulder and narrower through the fore part of the body as they increase in age and weight. Almost without exception the bacon sides from sows require more trimming on the belly side than do the bacon sides from barrows and gilts. Furthermore, as noted in the case of gilts, a considerable number of sows have reached a stage of pregnancy when marketed which, although not noticeable in the live animal, materially reduces the dressing percentage. Sows, as a class, carry a larger proportion of fat than the corresponding weights and grades of the other classes of slaughter hogs. Usually the fat covering is also somewhat thicker than the fat covering of other classes of slaughter hogs.

STAGS

A stag is a castrated male swine that shows pronounced sex development or physical characteristics peculiar to the adult uncastrated male.

Stags, as a class, are unevenly developed and lack balance in their muscular development and conformation. As a rule the neck and shoulders are overdeveloped and heavy, as related to other parts of the animal. As a class stags have relatively thick skins, coarse hair, and large bones and are rough and heavy at the joints. They are not marketed in sufficient numbers to make the buying and selling of animals of this class on the basis of grade either practical or desirable. Hence grade descriptions for the different grades of stags although possible and logical, theoretically at least, are omitted from this circular. As a general rule stags are subject to a dockage of 70 pounds at terminal markets which usually results in the lighter weight stags selling at higher prices than the heavier weight stags of like conformation, finish, and quality or grade. When marketed "direct," stags are not usually subject to dockage in weight but are usually sold at a price that reflects the weight and the grade or degree of conformation, finish, and quality of each individual animal.

BOARS

A boar is an uncastrated male swine. Boars, as a class, show a greater development of masculine characteristics than do the class termed stags.

Compared with other parts of the body, the neck, shoulders, and bones of boars are overdeveloped, causing the general conformation of the animal to be uneven and its various parts to lack balance in like degree. Taken as a class, boars are thicker in natural fleshing than any of the other classes of hogs. As a class they have less thickness of fat covering than other classes of hogs, and sex condition does not affect the distribution or uniform thickness of fat covering to any noticeable extent. They are very thick skinned, coarse haired, and heavy boned. As a class they are the least desirable of all swine from a market standpoint. Boars, particularly those that have

attained sufficient weight to be termed hogs, should never be sent to market as such but should be castrated and fed a month or longer before marketing. The market value of boars as slaughter animals is necessarily low since a considerable percentage of them are condemned, because of odor, as unfit for human consumption.

BARROWS AND GILTS ONE MARKET CLASS

Barrows and gilts of the same weight that are typical of any given grade have practically the same degrees of conformation, finish, and quality because the sex condition in the case of these two classes does not materially affect the characteristics on which the grade of the animal is based.

Hence in actual market practice barrows and gilts of the same weight selection and of the same grade almost invariably sell together, being for all practical purposes one market class and are so recognized by practically all members of the trade. The relative number of barrows and gilts in any specific lot, however, does affect the price of that lot to a slight extent since barrows usually yield a slightly higher percentage of carcass and a slightly higher percentage of bacon bellies on the average than do gilts of the same weight and grade.

Because of these facts the grade descriptions that follow apply to both barrows and gilts, which are considered as a single market class of slaughter hogs.

WEIGHT SELECTIONS

A weight selection of swine may be defined as a group of animals in which the weight of each individual included in the lot either falls within or closely approaches certain specified weight limits.

Hogs of the same class and grade but of different weight vary with respect to dressing percentage, weight of carcass, size of wholesale cuts, and the percentages of different wholesale cuts obtained from the carcass. As a rule, the dressing percentage, weight of carcass, and the weight of wholesale cuts increase directly in proportion to the increase in weight of the live hogs, providing they are of the same class and grade and have a like amount or percentage of "fill." In all but exceptional cases the heavier the hog the smaller the percentage of the relatively lean wholesale cuts of pork, such as loins, shoulders, butts, hams, and of the relatively bony carcass cuts, such as spareribs, neck bones, and rough feet; with a correspondingly larger percentage of the relatively fat cuts, such as bacon bellies, clear plates, and fat backs.

On the wholesale market, the weight of both fresh and cured cuts of pork is an important price factor. The weight of the live hog is therefore very important in determining market prices. Consequently, there are numerous weight selections of hogs that are rather generally recognized by all those engaged in the marketing of slaughter hogs.

GRADE

The market grade of an animal is an appraisal of its excellence as determined by the degree of conformation, finish, and quality that it possesses. Each grade has a certain width and covers a certain

range or number of degrees of variation in the conformation, finish, and quality of an animal—the three factors on which the grade of the animal is based. In general, there is a fairly close relationship between the three factors with respect to degree of excellence as applied to an animal or group of animals.

In the descriptions of the grades of swine that follow, no attempt is made to describe all the various degrees of conformation, finish, and quality that animals of the same grade may possess. In each instance the grade description given is for an animal that represents the middle of the range for the grade. The grade descriptions, therefore, represent the average of the grade but neither the best nor the poorest animal that falls within the grade.

GRADE FACTORS FOR SWINE

In the standard market classes and grades of swine described in this circular, the degree of conformation, finish, and quality is, strictly speaking, the basis for determining the grade. The description of the various market classes, weight-selection groups, and types of hogs and pigs involves the frequent use of these terms. Therefore, the following definitions of conformation, finish, and quality will be understood to apply whenever these terms are used herein.

CONFORMATION

Conformation is the form, shape, outline, or contour of the animal and its different primal parts. Conformation is largely due to the size and shape of the bones and muscles and the manner in which the different primal parts, such as shoulders, back, hams, and sides, are developed and balanced. Conformation is chiefly attributable to breeding; but feeding, care, and handling are responsible for marked modifications of conformation. Environment and sex condition also exert a considerable influence on conformation as the animal increases in age. Standards of conformation depend, for practical purposes, on the immediate use for which the animal is intended. Grade for grade, a smoother and more rounded conformation, largely the result of finish or fat, is generally preferred in animals that are sold for immediate slaughter than in those that are to be used for feeder and stocker purposes.

Conformation is important because it influences to a considerable extent (1) the amount or percentage of carcass weight as related to the live weight of the animal, commonly referred to as dressing percentage; (2) the amount or percentage of the various standard wholesale cuts of pork that the carcass will produce; and (3) the percentage of lean meat, fat, bone, and skin in the standard wholesale cuts of pork obtained from the carcass.

The ideal conformation in swine indicates that the animal, when slaughtered, will have a high dressing percentage and will produce a carcass with a proportionately thick covering of flesh throughout. The highest possible percentage of total weight should be in the higher priced cuts, such as loins, Boston butts, hams, and bacon bellies. Animals present a wide range of variation with respect to the build or shape, the thickness of flesh, and evenness of fleshing. They may be relatively short and compact or they may be long and rangy.

The relatively short and compact animal is one that is wide and deep in proportion to its weight, with a relatively short, thick neck, and short legs that are set wide apart. The top line is usually moderately arched but not excessively so. The under line tends to be straight and level, and the lines of the sides straight and parallel. Opposed to the relatively short and compact animal is the relatively long and rangy animal that is narrow and shallow in proportion to its weight, with a relatively long, thin neck and long legs set close together. The top line is frequently either excessively arched or slightly swayed. The under line is usually either convex or concave and the lines of the sides are irregular and uneven.

In fleshing (meaning both the lean and the fat that normally accompanies it) the animal may be thickly and evenly fleshed or the flesh may be thinly and unevenly distributed over the body. In the thick-fleshed animal the lines of the different parts are full and rounded out, having more or less of a convex appearance. In the thin-fleshed animal the lines of the different parts are depressed or sunken and have a more or less concave appearance.

An animal that is evenly fleshed tends to be of the same or uniform width and depth throughout, from the fore to the rear part of the body, with each part, such as shoulder, back, and ham, showing equal development and approximately the same degree of fullness and thickness of fleshing. The animal that is thinly fleshed varies in width and depth of body, with the different parts being unequally developed and having different degrees of fullness and thickness of fleshing.

FINISH

Finish refers to the amount and the quality or character of fat. It includes both that which is on the outside of the animal's body and that on the inside of the abdominal and thoracic cavities as well as intermuscular and intramuscular fat that surrounds and permeates the muscle fiber. In the live animal the interior fats can be judged only by analogy. Finish is dependent somewhat on inherited tendencies or breeding and to some extent on sex condition and age, but it depends largely on the quantity, kind, and quality of feed consumed by the animal and on methods of handling and care.

Finish is important because it influences more than any other single factor (1) the dressing percentage of the animal, (2) the weight and percentage of the various standard wholesale cuts of meat which the carcass will produce, (3) the percentage of lean, fat, bone, and skin in the standard wholesale cuts of pork obtained from the carcass, (4) the percentage of connective tissue, intermuscular and intramuscular fat contained in the muscle or lean meat of the animal, and (5) the quality or character of all the fat.

The ideal degree of finish in swine indicates that the animal when slaughtered will produce a carcass with the proper thickness and firmness of external and internal fat that is smoothly and evenly distributed. Animals display a wide range of variation with respect to the thickness, firmness, and uniformity of the fat covering. Comparatively speaking, the fat covering may be thick or it may be thin. As animals fatten the lines of each primal part assume a gradually increasing degree of fullness and the width of body near the top line

becomes relatively greater as compared with the width of body near the under line. As animals decline in fatness the lines of each part gradually become depressed and the width of body near the top line becomes relatively narrow compared with the width of the body near the under line.

With respect to firmness, the fat covering may be firm or it may be soft. As a general rule, when hogs have been properly fed on well-balanced rations made up of firm-fat producing feeds, such as corn, wheat, barley, and other supplements, the firmness or softness of the fat is directly related to the thickness or thinness of the fat covering, the fat of the animal usually having corresponding degrees of thickness and firmness or thinness and softness. However, when hogs are fed liberally on peanuts, soybeans, rice polish, or other soft- and oily-fat producing feeds, under specified conditions, there is sometimes an inverse relation of finish and softness, as compared with that of the hardening feeds, associated with oily-fat producing feeds. That is, the thin animal may have a relatively firmer fat tissue as compared with the fat animal. The former may be graded soft and the latter oily, even though the rendered fat may be similar in composition. These hogs are referred to as "soft and oily hogs."

SOFT AND OILY HOGS.—There is a varying percentage of the swine marketed each year in regions of the United States and particularly in the Southern States that, regardless of the fat covering at time of slaughter, produce pork carcasses that have soft or oily fat after being thoroughly chilled.

The definitions and descriptions of the different classes, weight-selection groups, and grades of both slaughter hogs and pigs, and feeder and stocker hogs and pigs, which appear in this circular, apply to swine that are grown and fattened on feeds that produce soft or oily fat, as well as to swine that are grown and fattened on feeds that produce firm or hard fat. This is necessary for the reason that the degree of hardness in fat cannot be determined in live hogs. Those that produce hard, soft, or oily carcasses frequently appear comparable with respect to the characteristics that determine live grade.

As a general rule the primal cuts of pork, whether fresh chilled or cured, as well as the lard obtained from soft or oily pork carcasses, sell at prices that are somewhat lower than corresponding primal cuts of pork and lard produced from pork carcasses with a firm or hard fat. The relatively fat primal cuts, such as bacon bellies, jowls, and fat backs, as well as the lard obtained from soft or oily carcasses, display the softness or oiliness of the fat more readily and are discriminated against in price to a greater extent than the relatively lean primal pork cuts, such as loins and hams.

Since the primal wholesale cuts of pork and also lard obtained from soft and oily hogs usually sell at a price discount, hogs or pigs that have been grown and fattened on feeds that produce soft or oily fat usually sell at lower prices than are paid for hogs or pigs of corresponding class, weight, and grade that have been grown and fattened on feeds that produce firm or hard fat. Those that produce soft fat usually sell at less discount than those that produce oily fat. The amount of the discount varies by areas and markets and is usually greatest at northern markets where relatively few of the hogs sold are soft and oily and where there is a very limited demand for soft and oily pork and lard.

Hogs and pigs that are believed or known to have originated in sections or districts of the country that regularly produce swine with soft or oily fat, are usually bought and sold as being soft or oily and at stated price discounts, as compared with prices paid for hogs and pigs of corresponding class, weight, and grade that have firm or hard fat. In some instances, swine are sold subject to inspection after slaughter. The prices to be paid for those that are soft, oily, or firm after killing are usually agreed upon at time of sale and before slaughter.

QUALITY

Quality, technically defined as a livestock grade factor, is a characteristic of the muscle or lean meat of the animal and of the intermuscular and intramuscular fat contained therein. It involves the ratio of bone to muscle and fat, the ratio of connective tissue to muscle and fat, and the character of the bone, connective tissue, muscle, and fat. Quality is primarily the result of breeding but it varies greatly with the amount and character of the finish of the animal. Quality also varies considerably with the age and to some extent with the sex condition and methods of handling and care of the animal. Quality is especially important because it is considered to be an indication of the varying percentages and character of the connective tissue in the lean meat, the size of the muscle fiber, that is the grain or texture of the lean meat, and the percentage of intermuscular and intramuscular fat and dry matter contained in the lean meat. Experience indicates that these characteristics influence the tenderness, palatability, juiciness, and flavor in the lean meat of the cuts of pork which the animal will produce.

Quality in the live animal is indicated by its breeding, degree of refinement, condition of hair, smoothness and thinness of skin, the smoothness of the joints of the legs, and the size of the bones of the legs as related to the size and weight of the animal, and finally by the finish or fatness of the animal.

Slaughter animals present a wide range of variation in the physical characteristics that indicate quality. Some of them have physical characteristics peculiar to animals of the best strains of the purebred breeds of swine whereas others have physical characteristics resulting from scrub or nondescript breeding. Some animals have a high degree of refinement, hair that is relatively fine and soft, skin that is proportionately smooth and thin, and bones of the legs that are relatively smooth at the joints and small as related to the size and weight of the animal. These characteristics are considered to be indications that primal cuts of the carcass will have a relatively small ratio of bone to meat, both lean and fat, and also a relatively low percentage of connective tissue, particularly in the lean meat of the carcass cuts.

Other individuals are lacking in refinement or possess hair that is coarse and dry, skin that is wrinkled and thick, and bones of the legs that are relatively rough at the joints and proportionately large as related to the size and weight of the animal. These characteristics are considered to be indications that the primal cuts of the carcass will have a relatively large ratio of bone to meat, both lean and fat, and a relatively large percentage of connective tissue, particularly in the lean meat of the carcass cuts. Some animals have a high degree

of finish and others have a low degree of finish. These varying degrees of finish usually accompany quite similar degrees of quality.

In the case of feeder and stocker animals, quality involves still another characteristic, one which, though of great importance, is rather intangible and difficult to describe fully, namely, the ability to take on added weight economically in relation to the quantity and kind of feed consumed, that is the feeding capacity of the animal and its thriftiness and growthiness. Experienced stockmen can judge the quality of the animal with respect to its thriftiness, growthiness, and feeding capacity with a fairly high degree of accuracy, by certain external evidences and physical characteristics such as the quietness of disposition; condition of the hair; development of middle or the proportionate length, width, and depth of body, as related to the type, age, and weight of the animal; the development of lean-meat tissues or muscling as indicated by the shape, degree of fullness and thickness of shoulders, loins, and hams; the straightness of the legs and the strength of the pastern joints; the size of the bones as related to the type and weight and the degree of finish or fatness as related to the age, type, and weight of the animal.

TYPE

The word "type," unqualified and independently used, frequently appears in this circular, particularly in the grade descriptions of feeder and stocker hogs and pigs. Whenever the word "type" is used in this manner it refers to the inherent size or scale of the animal. It is used to convey the idea that breeders and producers of swine have in mind when they designate different animals as being of the "small type," "intermediate type," or "large type." Used in this sense the word "type" refers to the characteristics of the animal which largely determine the size and weight that the animal will attain at maturity with proper methods of feeding, handling, and care. Hence, type also refers to the size and weight which the animal should usually and normally attain at any given age.

Type also is used to designate an ideal form or conformation for meat-production purposes. Swine are commonly referred to as lard-type or bacon-type individuals, and type then relates to the breeding of the animal and whether or not it belongs to one of the so-called and more or less generally recognized lard-type or bacon-type breeds of swine. In this circular the word "type" is not used or intended to convey either of these meanings.

In this circular the terms "Choice (Fat Type)" and "Choice (Meat Type)" are used to designate and to differentiate between two grades of slaughter hogs both of which produce Choice or No. 1 grade carcasses but which are distinctly different in many respects. These carcasses have different proportions of fat to lean and produce different amounts or percentages of the primal wholesale cuts of pork. Furthermore, carcasses of Choice (Fat Type) grade slaughter hogs produce Choice or No. 1 grade primal wholesale cuts of pork, particularly bacon bellies and regular hams, which have a much higher proportion of fat to lean than the Choice or No. 1 grade primal wholesale cuts of pork obtained from the carcasses of Choice (Meat Type) grade slaughter hogs.

SLAUGHTER HOGS

Hogs, when slaughtered, produce carcasses and varying amounts of byproducts. The more important edible byproducts are livers, hearts, tongues, milts, chitterlings, casings, brains, cheek meat, and lard which is made from internal fats and fats derived from the carcass. The inedible fats or greases also are byproducts of some value.

The carcasses and the principal byproducts obtained from hogs vary widely both in weight and grade. Experience has shown that the weight and grade of the carcass are related in a high degree to the sex condition, weight, conformation, finish, and quality of the live animal. Therefore, slaughter hogs of different sex condition, weight, conformation, finish, and quality have different values and sell at different prices, depending on the value of wholesale cuts and other products produced when slaughtered.

Grades of slaughter hogs are directly correlated with the grade of carcass and the percentage and grade of the wholesale carcass cuts of pork that are produced from the hogs when slaughtered. In merchandising pork cuts, however, it is the usual commercial practice to grade such cuts as hams, loins, butts, and shoulders into a smaller number of grades than the hogs from which they were produced. The grading of bacon bellies corresponds very closely to the grading of the live hogs both with respect to number of grades and the quality requirements for each grade.

SLAUGHTER HOG SCHEDULE

Class	Weight selections	Grade	Class	Weight selections	Grade
Barrows and Gilts.....	120-140 pounds.	Choice (Fat Type). Choice (Meat Type). Good. Medium. Cull.	Sows.....	270-300 pounds.	Choice (Fat Type). Choice (Meat Type). Good. Medium. Cull.
	140-160 pounds.			300-330 pounds.	
	160-180 pounds.			330-360 pounds.	
	180-200 pounds.			360-400 pounds.	
	200-220 pounds.			400-450 pounds.	
	220-240 pounds.			450-500 pounds.	
	240-270 pounds.			500-600 pounds.	
	270-300 pounds.			600 pounds up.	
	300-330 pounds.		Stags.....	All weights.....	Ungraded.
	330-360 pounds.			do.....	
	360-400 pounds.		Boars.....	do.....	Do.
	400 pounds up.		Unclassified	do.....	Do.

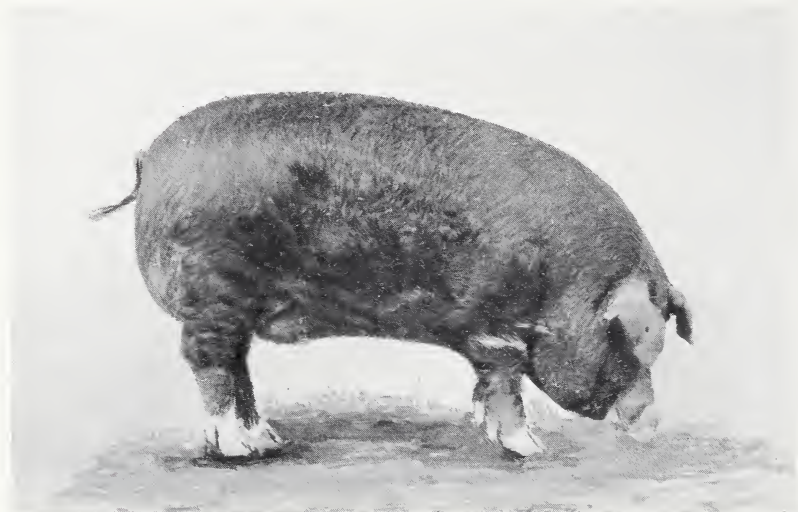
GRADES OF SLAUGHTER BARROWS AND GILTS

There are five grades of slaughter barrows and gilts: (1) Choice (Fat Type), (2) Choice (Meat Type), (3) Good, (4) Medium, and (5) Cull.

CHOICE (FAT TYPE) GRADE SLAUGHTER BARROWS AND GILTS

Choice (Fat Type) grade slaughter barrows and gilts (fig. 1) have a high degree of conformation, finish, and quality. The body is relatively wide and deep and slightly short in proportion to the weight of the animal. The head is small in proportion to the weight of the animal and the jowls are full and thick. The neck is relatively short

and broad on top. The shoulders are wide, smooth, and full. The back is slightly short but is wide and full. When viewed from the rear the back of the animal appears slightly flat on top. When viewed from the side the back is slightly arched from poll to tail. The sides are slightly short but are smooth, deep, and thick and are approximately straight and even with shoulders and hams. The under line is approximately straight and level and both fore and rear flanks are full and thick. The hams are wide and smooth and are full and thick both on the inside and outside, with short shanks. The animal has a thick, apparently firm, covering of fat, the lines of each part being full and well rounded. The fat covering is smooth and uniform. The hair is fine and glossy. The skin is smooth and thin. The legs are smooth and the bones of the legs are small and short in proportion to



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FIGURE 1.—Choice (Fat Type) grade Slaughter Barrow or Gilt.

the weight of the animal. The degree of quality or refinement and the degree of finish of the animal indicate that the lean meat of the carcass will contain a relatively small percentage of connective tissue and a proportionately large percentage of intermuscular and intramuscular fat.

Cuts of pork produced from animals of this grade are largely of Choice or No. 1 grade with respect to quality of product. In order to produce a more marketable product, however, the skin and more or less of the fat covering are removed from the shoulders and hams cut from carcasses of hogs of this grade before they are offered for sale.

Carcasses from animals of this grade usually have a relatively large percentage of bacon bellies, clear plates, fat backs, leaf fat, and fat trimmings; a proportionately small percentage of Boston butts, picnic shoulders, loins, hams, and lean trimmings, and a small percentage of neck bones, spareribs, and rough feet.

Hogs of this grade are usually purebred, crossbred, or relatively high-grade animals of one of the recognized breeds of swine. Usually

they are of the heavier weight selections, 220 pounds and over, with relatively few of them weighing under 200 pounds. Marketings of hogs of this grade tend to increase during seasons when the price of hogs is relatively high as compared with the price of corn. When the price of hogs is relatively low compared with the price of corn the percentage of this grade included in market receipts tends to decrease.

CHOICE (MEAT TYPE) GRADE SLAUGHTER BARROWS AND GILTS

Choice (Meat Type) grade slaughter barrows and gilts (fig. 2) have a high degree of conformation and quality and a moderately high degree of finish. The body is moderately long, wide, and deep in relation to the weight of the animal. The head is moderately small



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FIGURE 2.—Choice (Meat Type) grade Slaughter Barrow or Gilt.

in proportion to the weight of the animal and the jowls are moderately full and thick. The neck is moderately long and wide on top. The shoulders are smooth, moderately full, and wide. The back is moderately long, wide, and full. When viewed from the rear the back of the animal appears slightly arched from side to side. When viewed from the side the back is slightly arched from poll to tail. The sides are smooth and moderately long, deep, and thick. The lines of the sides are moderately regular, and nearly straight and even with the shoulders and hams. The under line is nearly straight and level and both fore and rear flanks are moderately full and thick. The hams are smooth and are moderately wide, full, and thick, both on the inside and outside, with moderately short shanks. The animal has moderately thick and apparently firm covering of fat, the lines of each part being moderately full or just fully rounded. The fat covering is smooth and uniform. The hair is fine and the skin is smooth. The legs are smooth, and the bones of the legs are moderately small in proportion to the weight of the animal. The degree of quality or

refinement and the degree of finish of the animal indicate that the lean meat of the carcass will contain a moderately small percentage of connective tissue and a proportionately large percentage of inter-muscular and intramuscular fat.

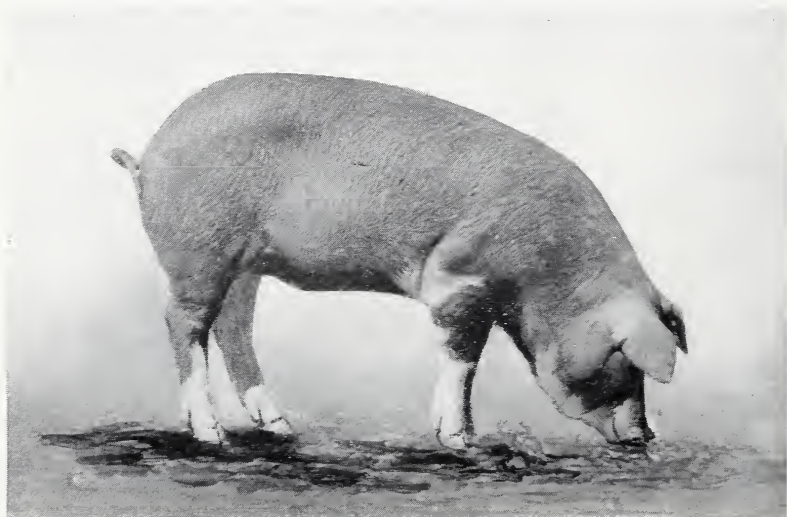
Cuts of pork produced from animals of this grade are generally of Choice or No. 1 grade with respect to quality of product. The hams and shoulders produced from hogs of this grade are usually marketed as regular hams and shoulders, as these cuts do not have an excessively thick covering of fat but one that is just thick enough, on the average, to insure lean meat of Choice or No. 1 quality or grade.

Carcasses from animals of this grade usually have a moderately large percentage of bacon bellies, clear plates, fat backs, leaf fat, and fat trimmings; a moderately small percentage of Boston butts, picnic shoulders, loins, hams, and lean trimmings, and a moderately small percentage of neck bones, spareribs, and rough feet.

Hogs of this grade are usually purebred, crossbred, or relatively high-grade animals of any of the recognized breeds of swine. They usually weigh from 180 to 230 pounds, with relatively few falling within either the lighter or the heavier weight-selection groups of slaughter hogs. Marketings of hogs of this grade are usually most numerous when the price of hogs is about normal as related to the price of corn, or when a near normal corn and hog ratio is in effect.

GOOD GRADE SLAUGHTER BARROWS AND GILTS

Good grade slaughter barrows and gilts (fig. 3) have a slightly low degree of conformation, finish, and quality. The body is long and slightly narrow and shallow in relation to the weight of the animal. The head is slightly large in proportion to the weight of the animal and the jowls are slightly thin. The neck is relatively long and



AMS 1110

FIGURE 3.—Good grade Slaughter Barrow or Gilt.

slightly narrow on top. The shoulders are usually slightly prominent, deficient in fullness, and narrow. The back is slightly long, narrow, and lacking in fullness. The sides are long and slightly shallow, somewhat thin, and are usually slightly rough and wrinkled. The lines of the sides are slightly irregular and bulge slightly at the shoulder and ham. The top line is slightly irregular and the under line uneven, with the fore and rear flanks appearing slightly high and lacking in fullness. The hams are often narrow and flat, both on the inside and outside, with slightly long shanks. The animal has a slightly thin and apparently slightly soft covering of fat, the lines of each part being slightly deficient in fullness. The hair is slightly coarse and dry and the skin is often slightly rough or wrinkled, or both, and is slightly thick. The bones of the legs are slightly large and long in proportion to the weight of the animal. The degree of quality or refinement and the degree of finish of the animal indicate that the lean meat of the carcass will contain a slightly large percentage of connective tissue and a proportionately small percentage of intermuscular and intramuscular fat.

Carcasses from animals of this grade usually have a slightly low percentage of bacon bellies, clear plates, fat backs, leaf fat, and fat trimmings; a correspondingly high percentage of Boston butts, picnic shoulders, loins, hams, and lean trimmings, and a slightly high percentage of neck bones, spareribs, and rough feet.

Hogs of this grade may be of any weight but they usually weigh under 220 pounds. Marketings of hogs of this grade are most numerous and tend to increase at times when the price of corn and other grain feeds is usually high compared with the price of hogs.

MEDIUM GRADE SLAUGHTER BARROWS AND GILTS

Medium grade slaughter barrows and gilts (fig.4) have a low degree of conformation, finish, and quality. The body is very long and is



FIGURE 4.—Medium grade Slaughter Barrow or Gilt.

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narrow and shallow in relation to the weight of the animal. The head is large in proportion to the weight of the animal and the jowls are thin. The neck is very long and is thin and narrow on top. The shoulders are prominent, narrow, thin, and deficient in fullness. The back is very long, narrow, thin, and deficient in fullness, with the backbone usually slightly prominent. The sides are very long, and are shallow, thin, and usually more or less wrinkled and rough. The lines of the sides are irregular and uneven. The top line is frequently irregular and the under line is uneven, with the fore and rear flanks high, thin, and deficient in fullness. The hams are narrow, flat, thin, and deficient in fullness, both on the inside and outside, with long shanks. The animal has a thin and apparently soft covering of fat, the lines of each part being deficient in fullness. The hair is often coarse and dry and the skin is often rough or wrinkled, or both, and is relatively thick. The bones of the legs are large and long in proportion to the weight of the animal. The degree of quality and the degree of finish of the animal indicate that the lean meat of the carcass will contain a relatively large percentage of connective tissue and a proportionately small percentage of intermuscular and intramuscular fat.

Carcasses from animals of this grade usually have a relatively small percentage of bacon bellies, clear plates, fat backs, leaf fat, and fat trimmings, with a proportionately large percentage of Boston butts, picnic shoulders, loins, hams, and lean trimmings, and a large percentage of neck bones, spareribs, and rough feet.

Hogs of this grade are usually of the lighter weight selections, with relatively few of them weighing over 220 pounds. Marketings of animals of this grade are generally light from around November 1 of each year to April 1 of the following year. The season of relatively large receipts extends from June 1 to October 1 of each year.

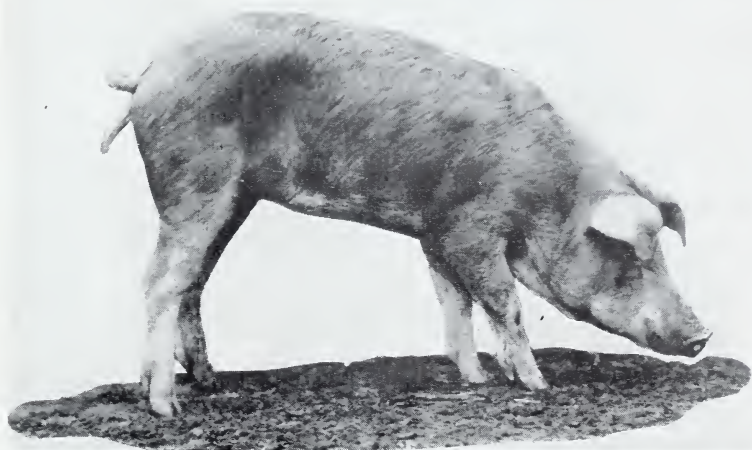
CULL GRADE SLAUGHTER BARROWS AND GILTS

Cull grade slaughter barrows and gilts (fig. 5) have a very low degree of conformation, finish, and quality. The body is usually extremely long and is very narrow and shallow in relation to the weight of the animal. The head is very large in proportion to the weight of the animal and the jowls are very thin. The neck is extremely long, very thin, and narrow on top. The shoulders are very prominent, narrow, thin, and deficient in fullness. The back is extremely long, very narrow, thin, deficient in fullness, and tends to be peaked, falling away on each side of the backbone to a marked degree. The sides are extremely long and are very shallow, thin, and often very wrinkled and rough. The lines of the sides are very irregular and uneven. The top line is very irregular and the under line is very uneven with the fore and rear flanks very high, thin, and deficient in fullness. The hams are very narrow, flat, thin, and deficient in fullness, with very long shanks. The animal has a very thin and apparently very soft covering of fat, the lines of each part being very deficient in fullness. The hair is often very coarse and dry and the skin is often very rough or very wrinkled, or both, and is relatively very thick. The bones of the legs are very large and long in proportion to the weight of the animal. The degree of quality or general refinement and the degree of finish of the animal indicate that

the lean meat of the carcass will contain a very large percentage of connective tissue and a proportionately small percentage of intermuscular and intramuscular fat.

Carcasses from animals of this grade usually have a very small percentage, relatively, of bacon bellies, clear plates, fat backs, leaf fat, and fat trimmings, a correspondingly large percentage of Boston butts, picnic shoulders, loins, hams, and lean trimmings, and a very large percentage of neck bones, spareribs, and rough feet.

Hogs of this grade are almost invariably of the lighter weight selections, with very few of them weighing in excess of 200 pounds.



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FIGURE 5.—Cull grade Slaughter Barrow or Gilt.

The supply of animals of this grade make up a very small percentage of the total marketings of hogs at any season of the year but the supply is generally relatively large during the summer and fall months and relatively small during the winter and early spring months.

GRADES OF SLAUGHTER SOWS

There are five grades of slaughter sows: (1) Choice (Fat Type), (2) Choice (Meat Type), (3) Good, (4) Medium, and (5) Cull.

CHOICE (FAT TYPE) GRADE SLAUGHTER SOWS

Choice (Fat Type) grade slaughter sows (fig. 6) have a high degree of conformation, finish, and quality. The body is relatively wide and deep and slightly short in proportion to the weight of the animal. The head is small in proportion to the weight of the animal and the jowls are full and thick. The neck is relatively short and broad on top. The shoulders are wide, smooth, and full. The back is slightly short but is wide and full. When viewed from the rear the back of the animal appears slightly flat on top. When viewed from the side the back is slightly arched from poll to tail. The sides are slightly short



FIGURE 6.—Choice (Fat Type) grade Slaughter Sow.

but are deep, smooth, and thick and are approximately even with shoulders and hams. The under line is approximately straight and level and both fore and rear flanks are full and thick. Animals of this grade are trim and smooth in the teat lines of the belly, showing only little evidence of having farrowed and suckled pigs. The hams are wide and smooth and are full and thick, both on the inside and outside, with short shanks. The animal has a thick and apparently firm covering of fat, the lines of each part being full and well rounded. The fat covering is smooth and uniform. The hair is fine and soft and the skin is smooth and thin. The legs are smooth and the bones of the legs are small and short in proportion to the weight of the animal. The degree of quality or refinement and the degree of finish of the animal indicate that the lean meat of its carcass will contain a relatively small percentage of connective tissue and a proportionately large percentage of intermuscular and intramuscular fat.

Cuts of pork produced from animals of this grade are largely of Choice or No. 1 grade with respect to quality of product.

Carcasses from animals of this grade usually have a relatively large percentage of bacon bellies, clear plates, fat backs, leaf fat, and fat trimmings, a proportionately small percentage of Boston butts, picnic shoulders, loins, hams, and lean trimmings, and a small percentage of neck bones, spareribs, and rough feet.

Hogs of this grade are usually purebred, crossbred, or relatively high-grade animals of any one of the recognized breeds of swine.

CHOICE (MEAT TYPE) GRADE SLAUGHTER SOWS

Choice (Meat Type) grade slaughter sows (fig. 7) have a high degree of conformation and quality and a moderately high degree of finish. The body is moderately long, wide, and deep in relation to the weight of the animal. The head is moderately small in proportion to the weight of the animal and the jowls are moderately full and thick. The neck is moderately long and wide on top. The shoulders are smooth, moderately full and wide. The back is moderately long, wide, and full. When viewed from the rear the back of the animal appears slightly arched from side to side. When viewed from the side the back is slightly arched from poll to tail. The sides are smooth, moderately long, deep, and thick. The lines of the sides are moderately regular and nearly straight, and even with shoulders and hams. The under line is nearly straight and level and both fore and rear flanks are moderately full and thick. Animals of this grade are trim and smooth in the teat lines of the belly, showing only little evidence of having farrowed and suckled pigs. The hams are smooth and are moderately wide, full, and thick, both on the inside and outside, with moderately short shanks. The animal has a moderately thick and apparently firm covering of fat, the lines of each part being moderately full or just fully rounded. The hair is fine and the skin is smooth. The legs are smooth and the bones of the legs are moderately small in proportion to the weight of the animal. The degree of quality or refinement and the degree of finish of the animal indicate that the lean meat of the carcass will contain a moderately small percentage of connective tissue and a proportionately large percentage of intermuscular and intramuscular fat.



FIGURE 7.—Choice (Meat Type) grade Slaughter Sow.

Cuts of pork produced from animals of this grade are generally of Choice or No. 1 grade with respect to quality of product.

Carcasses from animals of this grade usually have a moderately large percentage of bacon bellies, clear plates, fat backs, leaf fat, and fat trimmings; a correspondingly small percentage of Boston butts, picnic shoulders, loins, hams, and lean trimmings, and a moderately small percentage of neck bones, spareribs, and rough feet.

GOOD GRADE SLAUGHTER SOWS

Good grade slaughter sows (fig. 8) have a slightly low degree of conformation, finish, and quality. The body is long and slightly narrow and shallow in relation to the weight of the animal. The head is slightly large in proportion to the weight of the animal and the jowls are slightly thin. The neck is relatively long and slightly narrow on top. The shoulders are usually slightly prominent, deficient in fullness, and narrow. The back is slightly long and narrow and lacking in fullness. The sides are long, slightly shallow, somewhat thin, and are usually slightly rough and wrinkled. The lines of the sides are slightly irregular and bulge slightly at the shoulders and hams. The top line is slightly irregular and the under line is uneven, with the fore and rear flanks appearing slightly high and lacking fullness. Animals of this grade are slightly irregular and rough in the teat lines of the belly, the teats being slightly prominent and clearly showing evidence that the animal has farrowed and suckled pigs. The hams are often narrow and flat both on the inside and outside, with slightly long shanks. The animal has a slightly thin and apparently slightly soft covering of fat, the lines of each part being slightly deficient in fullness. The hair is slightly coarse and dry and the skin is often slightly rough or wrinkled, or both, and is slightly thick. The bones of the legs are slightly large and long in proportion to the weight of the animal. The degree of quality or refinement and the degree of finish of the animal indicate that the lean meat of the carcass will contain a slightly large percentage of connective tissue and a proportionately small percentage of intermuscular and intramuscular fat.

Carcasses from animals of this grade usually have a slightly low percentage of bacon bellies, clear plates, fat backs, leaf fat, and fat trimmings; a correspondingly high percentage of Boston butts, picnic shoulders, loins, hams, and lean trimmings, and a slightly high percentage of neck bones, spareribs, and rough feet.

MEDIUM GRADE SLAUGHTER SOWS

Medium grade slaughter sows (fig. 9) have a low degree of conformation, finish, and quality. The body is very long and is narrow in proportion to the weight of the animal. The head is large in proportion to the weight of the animal and the jowls are thin. The neck is very long and is thin and narrow on top. The shoulders are prominent, narrow, thin, and deficient in fullness. The back is very long, narrow, thin, and deficient in fullness, with the backbone usually slightly prominent. The sides are very long and shallow, thin, and usually more or less rough and wrinkled. The lines of the sides are irregular and uneven. The top line is frequently irregular and the



FIGURE 8.—Good grade Slaughter Sow.



FIGURE 9.—Medium grade Slaughter Sow.

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under line is uneven with the fore and rear flanks high, thin, and deficient in fullness. Animals of this grade are irregular and rough in the teat lines of the belly, with the teats well developed and showing marked evidence that the animal has farrowed and suckled pigs. The hams are narrow, flat, thin, and deficient in fullness, both on the inside and outside, with long shanks. The animal has a thin and apparently soft covering of fat, the lines of each part being deficient in fullness. The hair is often coarse and dry and the skin is often rough or wrinkled, or both, and is relatively thick. The bones of the legs are large and long in proportion to the weight of the animal. The degree of quality and the degree of finish of the animal indicate that the lean meat of the carcass will contain a relatively large percentage of connective tissue and a proportionately small percentage of intermuscular and intramuscular fat.

Carcasses from animals of this grade usually have a relatively small percentage of bacon bellies, clear plates, fat backs, leaf fat, and fat trimmings, with a proportionately large percentage of Boston butts, picnic shoulders, loins, hams, and lean trimmings, and a large percentage of neck bones, spareribs, and rough feet.

CULL GRADE SLAUGHTER SOWS

Cull grade slaughter sows (fig. 10) have a very low degree of conformation, finish, and quality. The body is usually extremely long and is very narrow in proportion to the weight of the animal. The head is very large in proportion to the weight of the animal and the jowls are very thin. The neck is extremely long, very thin, and narrow on top. The shoulders are very prominent, narrow, thin, and deficient in fullness. The back is extremely long, very narrow, thin, deficient in fullness, and tends to be peaked, falling away on each side of the backbone to a marked degree. The sides are extremely long, very thin, and shallow and often very rough and wrinkled. The lines of the sides are very irregular and uneven. The top line is very irregular and the under line is very uneven with the fore and rear flanks very high, thin, and deficient in fullness. Animals of this grade are very irregular and rough in the teat lines of the belly, the teats being highly developed and showing evidence that the animal has farrowed and suckled at least two or more litters of pigs. The hams are very narrow, flat, thin, and deficient in fullness, with very long shanks. The animal has a very thin and apparently very soft covering of fat, the lines of each part being very deficient in fullness. The hair is often very coarse and dry, and the skin very rough and wrinkled and is relatively very thick. The bones of the legs are very large and long in proportion to the weight of the animal. The degree of quality or general refinement and degree of finish of the animal indicate that the lean meat of the carcass will contain a very large percentage of connective tissue and a proportionately small percentage of intermuscular and intramuscular fat.

Carcasses from animals of this grade usually have a very small percentage, relatively, of bacon bellies, clear plates, fat backs, leaf fat, and fat trimmings; a correspondingly large percentage of Boston butts, picnic shoulders, loins, hams, and lean trimmings, and a very large percentage of neck bones, spareribs, and rough feet.



FIGURE 10.—Cull grade Slaughter Sow.

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SLAUGHTER PIGS

As in the case of slaughter hogs, different market classes, weight-selection groups, and grades of slaughter pigs have originated that are generally recognized and are more or less firmly established in the swine-marketing trade. These have been incorporated in the market classes and grades of slaughter pigs that follow.

CLASSES OF SLAUGHTER PIGS

Principally because of age only two market classes of slaughter pigs are recognized—barrows and gilts, and boars. Boar pigs, weighing approximately 60 pounds and over, are discriminated against sharply; consequently relatively few are sold for slaughter. Almost without exception, slaughter pigs that weigh approximately 60 pounds and less are bought and sold without sorting as to class because the animals are so young that sex condition does not materially influence their conformation, finish, and quality.

SLAUGHTER PIG SCHEDULE

Class	Weight selections	Grade
All Classes	{ Under 30 pounds	{ Ungraded.
	{ 30-60 pounds	{
	{ 60-80 pounds	{ Good.
	{ 80-100 pounds	{ Medium.
Barrows and Gilts	{	{ Cull.
	{ 100-120 pounds	{ Choice.
		{ Good.
		{ Medium.
		{ Cull.

GRADES OF SLAUGHTER PIGS

Slaughter pigs because of age, size, and weight do not have as wide a range of variation in conformation, finish, and quality as is represented by slaughter hogs. For this reason there is neither the need nor the use for as many grades of slaughter pigs as of slaughter hogs. As shown in the slaughter pig schedule there are only four grades of slaughter pigs. For the lighter weight selection groups, or those weighing less than 60 pounds, there are no grades shown. Actually the number of these marketed is so small and the distribution so seasonal that they are not graded when marketed but are bought and sold on an ungraded basis, weight being the basis for variation in price.

CHOICE GRADE SLAUGHTER PIGS

Choice grade slaughter pigs (barrows and gilts) have a high degree of conformation and quality and a moderately high degree of finish. The body is moderately long, wide, and deep in relation to the weight of the animal. The head is moderately small in proportion to the weight of the animal and the jowls are moderately full and thick. The neck is moderately long and wide on top. The shoulders are smooth, moderately full, and wide. The back is moderately long, wide, and full. When viewed from the rear the back of

the animal appears slightly arched from side to side. When viewed from the side the back is slightly arched from poll to tail. The sides are smooth and moderately long, deep, and thick. The lines of the sides are moderately regular, nearly straight, and even with the shoulders and hams. The under line is nearly straight and level, and both fore and rear flanks are moderately full and thick. The hams are smooth, moderately wide, full, and thick, both on the inside and outside, with moderately short shanks. The animal has a moderately thick and apparently firm covering of fat, the lines of each part being moderately full or just fully rounded. The fat covering is smooth and uniform. The hair is fine and the skin is smooth. The legs are smooth and the bones of the legs are moderately small in proportion to the weight of the animal. The degree of quality or refinement and the degree of finish of the animal indicate that the lean meat of its carcass will contain a moderately small percentage of connective tissue and a proportionately large percentage of intermuscular and intramuscular fat.

Pigs of this grade are usually purebred, crossbred, or relatively high-grade animals of any of the recognized breeds of swine. Almost without exception they weigh from 100 to 120 pounds.

GOOD GRADE SLAUGHTER PIGS

Good grade slaughter pigs (barrows and gilts) have a slightly low degree of conformation, finish, and quality. The body is long and slightly narrow and shallow in relation to the weight of the animal. The head is slightly large in proportion to the weight of the animal and the jowls are slightly thin. The neck is relatively long and slightly narrow on top. The shoulders are slightly prominent, narrow, and deficient in fullness. The back is long, slightly narrow, and lacking in fullness. The sides are long, slightly shallow, and thin, and are usually slightly wrinkled. The lines of the sides are slightly irregular and bulge slightly at shoulder and ham. The top line is slightly irregular and the under line slightly uneven with the fore and rear flanks slightly high and lacking in fullness. The hams are often slightly flat, both on the inside and the outside, with slightly long shanks. The animal has a slightly thin and apparently slightly soft covering of fat, the lines of each part being slightly deficient in fullness. The hair is slightly coarse and dry and the skin is often slightly wrinkled, rough, or both, and is slightly thick. The bones of the legs are slightly large and long in proportion to the weight of the animal. The degree of quality or refinement and the degree of finish of the animal indicate that the lean meat of the carcass will contain a slightly large percentage of connective tissue and a proportionately small percentage of intermuscular and intramuscular fat.

Pigs of this grade make up a very large percentage of total marketings. They are usually purebred, crossbred, or high-grade animals of any of the recognized breeds of swine.

MEDIUM GRADE SLAUGHTER PIGS

Medium grade slaughter pigs (barrows and gilts) have a low degree of conformation, finish, and quality. The body is very long and is narrow and shallow in relation to the weight of the animal. The

head is large in proportion to the weight of the animal and the jowls are thin. The neck is very long and is thin and narrow on top. The shoulders are prominent, narrow, thin, and deficient in fullness. The back is very long, narrow, thin, and deficient in fullness, the backbone usually being slightly prominent. The sides are very long and are shallow, thin, and usually more or less wrinkled and rough. The lines of the sides are irregular and uneven. The top line is frequently irregular and the under line is uneven, with the fore and rear flanks high, thin, and deficient in fullness. The hams are narrow, flat, thin, and deficient in fullness, both on the inside and outside, with very long shanks. The animal has a thin and apparently soft covering of fat and the lines of each part are deficient in fullness. The hair is often coarse and dry and the skin frequently rough or wrinkled, or both, and is usually relatively thick. The bones of the legs are large and long in proportion to the weight of the animal. The degree of quality and the degree of finish of the animal indicate that the lean meat of its carcass will contain a relatively large percentage of connective tissue and a proportionately small percentage of intermuscular and intramuscular fat.

Pigs of this grade are usually of mixed breeding but may be high-grade, crossbred, or purebred animals of any of the recognized breeds of swine.

CULL GRADE SLAUGHTER PIGS

Cull grade slaughter barrows and gilts have a very low degree of conformation, finish, and quality. The body is extremely long and is very narrow and shallow in relation to the weight of the animal. The head is very large in proportion to the weight of the animal and the jowls are very thin. The neck is extremely long, very thin, and narrow on top. The shoulders are very prominent, narrow, thin, and deficient in fullness. The back is extremely long, very narrow, thin, deficient in fullness, and tends to be peaked, falling away on each side of the backbone to a marked degree. The sides are extremely long and are very shallow, thin, and often very wrinkled and rough. The lines of the sides are very irregular and very uneven. The top line is very irregular and the under line is very uneven, with the fore and rear flanks very high, thin, and deficient in fullness, with very long shanks. The animal has a very thin and apparently very soft covering of fat, and the lines of each part are very deficient in fullness. The hair is often very coarse and dry; and the skin is often very rough or wrinkled, or both, and is relatively very thick. The bones of the legs are very large and long in proportion to the weight of the animal. The degree of quality or general refinement and the degree of finish of the animal indicate that the lean meat of its carcass will contain a very large percentage of connective tissue and a proportionately small percentage of intermuscular and intramuscular fat.

Pigs of this grade are usually of mixed and often of nondescript breeding but may be high-grade, crossbred, or even purebred animals of any of the recognized breeds of swine.

FEEDER AND STOCKER SWINE

Until early in the present century, practically no swine were bought at central markets for feeding purposes because of the danger involved through the contracting and spreading of disease. Around a quarter of a century ago, however, the Bureau of Animal Industry of the United States Department of Agriculture discovered and perfected an anti-hog-cholera serum. With the introduction of this serum, the chief obstacle preventing the buying of swine at public livestock markets for feeder and stocker purposes was removed, as cholera was the disease most feared. Now feeder and stocker swine that are bought at public stockyards subject to Federal inspection are inspected by employees of the Department of Agriculture. Animals found to be diseased are rejected as feeders or stockers and are sold for immediate slaughter. Those to be used for feeder and stocker purposes are vaccinated against cholera, then dipped as a precautionary measure to prevent the carrying of disease germs or parasites that may have come in contact with the hair or feet of the animals while in the stockyards.

Normally, feeder and stocker hogs and pigs constitute only a relatively small percentage of the total number of swine marketed annually. Trading is heaviest when the hog-corn price ratio is favorable for feeding and fattening swine. At such times, unfinished lightweight hogs and pigs are purchased for further feeding.

Feeder and stocker swine include all hogs and pigs that show ability to take on, economically, additional weight and finish and are traded in for feeder and stocker use. As a general rule, they lack sufficient thickness and firmness of finish or fat to qualify for the better grades of slaughter animals.

CLASSES OF FEEDER AND STOCKER SWINE

There are five possible market classes of feeder and stocker hogs—barrows, gilts, sows, stags, and boars; and three possible market classes of feeder and stocker pigs—barrows, gilts, and boars.

In actual trading, barrows and gilts are the only market classes of feeder and stocker hogs and pigs that are bought and sold in sufficient numbers to establish a market. A limited number of sows is frequently sold as feeders during the spring and early summer months but the number is seldom sufficient to warrant their segregation. When feeder and stocker hogs and pigs are actually bought and sold, barrows and gilts are considered as a single market class.

FEEDER AND STOCKER SWINE SCHEDULE

Class	Weight selections	Grade
Barrows and Gilts.....	Hogs { 120-140 pounds.....	} Choice. Good. Medium. Common.
	140-160 pounds.....	
	160-180 pounds.....	
	Pigs { 80 pounds down.....	
	80-100 pounds.....	
	100-120 pounds.....	

GRADES OF FEEDER AND STOCKER BARROWS AND GILTS

There are four grades of feeder and stocker hogs and pigs, as shown in the foregoing schedule. It is not practicable to attempt to describe all of the animals that may be grouped within each grade. Therefore, the following grade descriptions are for an animal or group of animals that is typical of each grade. The photographs, illustrating pigs, were selected irrespective of breed.

CHOICE GRADE FEEDER AND STOCKER BARROWS AND GILTS

Choice grade feeder and stocker barrows and gilts (fig. 11) have a high degree of conformation, finish, and quality. They are very large for their age, breed and type considered. The head is small and the



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FIGURE 11.—Choice grade Feeder and Stocker Pig.

neck is short. The animal has a very large, well-developed middle, indicating exceptional feeding capacity, but is not paunchy. The lines of the shoulders and back have a high degree of fullness and the hams in particular have a high degree of plumpness, being full, wide, and thick, both on the inside and outside, with very short shanks. The top line and under line, as well as the lines of the sides, are approximately straight and parallel. None of the different parts, particularly shoulders and hams, are either overdeveloped or underdeveloped, but the different parts are developed and balanced in a manner that indicates the animal when finished and slaughtered will produce a high percentage of loin, ham, and bacon bellies, its grade and weight at time of slaughter considered. The thickness of finish or fat covering may vary within relatively narrow limits. Usually it is slightly thin but is sufficient to indicate that the animal has attained nearly the maximum of its inherent size and growth—age, breed, and type considered. The animal has a very clean-cut, thrifty, and growthy appearance. The

hair is fine and the skin is smooth. The bones of the legs are unusually smooth at the joints and are relatively small in proportion to the thickness of muscling of the animal. The legs are comparatively short as related to the size of the animal, breed and type considered. The legs are set squarely under the body, are relatively wide apart, and are straight and strong, especially at the pastern joints.

GOOD GRADE FEEDER AND STOCKER BARROWS AND GILTS

Good grade feeder and stocker barrows and gilts (fig. 12) have a moderately high degree of conformation, finish, and quality. They are moderately large, or slightly above the average in size, for their age, breed and type considered. The head is moderately small and the neck is moderately short. The animal has a moderately large,



AMS 1106

FIGURE 12.—Good grade Feeder and Stocker Pig.

fairly well developed middle, indicating good feeding capacity, and may be slightly paunchy. The lines of the shoulders and back have a moderately high degree of fullness and the hams in particular have a moderately high degree of plumpness, being moderately wide and thick, both on the inside and outside, with moderately short shanks. The top line and under line, as well as the lines of the sides, are usually slightly irregular. One or more of the different primal parts are either slightly overdeveloped or slightly underdeveloped, the shoulders often being slightly heavy and overdeveloped and the hams slightly light and underdeveloped. The different parts are developed and balanced in a manner that indicates the animal when finished and slaughtered will produce a moderately high percentage of loins, hams, and bacon bellies, its grade and weight at time of slaughter considered. The thickness of finish or fat covering may vary considerably, and individuals of this grade frequently have a fat covering that is slightly more than necessary to indicate that the animal has attained the

maximum of its inherent size and growth, age, breed, and type considered. The animal shows evidences of fairly good breeding, feeding, and care, and appears fairly thrifty and growthy. The hair and the skin are fairly smooth. The bones of the legs are fairly smooth at the joints and are slightly large in proportion to the thickness of muscling of the animal. The legs are moderately short as related to the size of the animal, breed and type considered. The legs are moderately wide apart, tend to be fairly straight, and are strong at the pastern joints.

MEDIUM GRADE FEEDER AND STOCKER BARROWS AND GILTS

Medium grade feeder and stocker barrows and gilts (fig. 13) have a low degree of conformation, finish, and quality. They are slightly



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FIGURE 13.—Medium grade Feeder and Stocker Pig.

small or below average in size for their age, breed and type considered. The head is slightly large and the neck is slightly long as related to size and length of body. The animal has a slightly small and poorly developed middle, indicating poor feeding capacity. The lines of the shoulders and back tend to be straight or slightly lacking fullness and the hams in particular are lacking in plumpness and tend to be narrow and thin, both on the inside and outside, with long shanks. The top line and under line and the lines of the sides are irregular and uneven. One or more of the different primal parts are either overdeveloped or underdeveloped, the shoulders often heavy and overdeveloped, and the hams light or underdeveloped. The different parts are developed and balanced in a manner that indicates the animal when finished and slaughtered will produce a slightly small percentage of loins, hams, and bacon bellies, its grade and weight at time of slaughter considered. The finish or fat covering usually is thin, the animal usually shows evidences of lack of proper feeding, handling, and care,

and is slightly lacking in thriftiness and growthiness. The hair is slightly dry and coarse and the skin is sometimes slightly rough or wrinkled. The bones of the legs are slightly rough at the joints and are slightly large in proportion to the thickness of muscling or fleshing of the animal. The legs are usually slightly long as related to the size of the animal, breed and type considered. The legs are slightly close together, may be slightly crooked, and often are weak at the pastern joints.

COMMON GRADE FEEDER AND STOCKER BARROWS AND GILTS

Common grade feeder and stocker barrows and gilts (fig. 14) have a very low degree of conformation, finish, and quality. They are small in size for their age, breed and type considered. The head is



AMS 1109

FIGURE 14.—Common grade Feeder and Stocker Pig.

large and the neck is long as related to the size and length of body. The animal has a small and very poorly developed middle, indicating a very poor feeding capacity. The lines of the shoulders and back tend to be sunken in appearance and the hams in particular are very deficient in muscling and are very narrow and very thin, both on the inside and outside, and have very long shanks. All the lines of the animal are very uneven. The shoulders are usually very heavy or overdeveloped and the hams very light or underdeveloped in relation to the size of the animal. The different parts are developed and balanced in a manner which indicates that the animal if finished and slaughtered will produce a relatively small percentage of loins, hams, and bacon bellies combined, its grade and weight at time of slaughter considered. The finish or fat covering is usually very thin. The animal shows very marked evidences of lack of proper feeding, handling, and care, and is very deficient and lacking in thriftiness and growthiness, oftentimes having a stunted and dwarfed appearance.

The hair appears dry, harsh, and coarse and the skin is usually rough and wrinkled. The bones of the legs are rough and large at the joints and are large in proportion to the thickness of muscling or fleshing of the animal. The legs are usually long as related to the size of the animal, breed and type considered. The legs are close together and usually are crooked and often weak at the pastern joints.

